

The Davis Digest

A Publication for Davis County Food Establishments

July 2016



Connect with the Davis County Health Department on social media



What to Expect When We're Inspecting

Your food safety inspector WILL:

- Identify themselves and show their ID badge
- Inspect anytime there are employees in the business
- Ask the staff questions about food safety and food handling
- Try to stay out of the way as much as possible
- Take multiple temperature readings and ask about cooking processes
- Look at Food Handler and Certified Food Safety Manager certifications
- Record observations and require corrective actions
- Review the violations at the end of the inspection
- Offer to email a copy of the report to the person in charge

Your food safety inspector WILL NOT:

- Demand or ask for a free meal or drink
- Take money or bribes
- Taste test your food
- Give you time to "get ready" before starting the inspection
- Arm wrestle you for a better score



Employee Health

The FDA focuses on the implementation of three (3) interventions in order to prevent the transmission of foodborne viruses and bacteria in food establishments. These requirements include restricting or excluding ill food employees from working with food, using proper handwashing procedures and eliminating bare hand contact with foods that are ready-to-eat. It is the responsibility of both managers and food service workers to take appropriate action when an employee is sick. If an employee has any of the five (5) reportable symptoms, the employee should be either excluded or restricted from work duties.

The five (5) reportable symptoms and the appropriate actions are:

1. Diarrhea — Exclusion from work until 24 hours after symptoms end
2. Vomiting — Exclusion from work until 24 hours after symptoms end
3. Jaundice (yellowing of eyes and skin) — Exclusion from work until cleared by health practitioner
4. Sore throat **with** fever — Restriction from handling food, equipment, utensils or single-service items
5. Infected cuts and burns with pus on hands and wrists — Restriction from work until properly cleaned, bandaged and gloved

Need a copy of your inspection report?

You can now access your inspection report online by following this QR code or going to <http://www.daviscountyutah.gov/health/environmental-health-services/inspections/restaurant-inspections>. A report can be emailed to you following a routine inspection. To have a past inspection report emailed or mailed to you call us at 801-525-5128.



Q & A : Service Animals in Restaurants

Q: What is a service animal?

A: Under the American Disabilities Act, a service animal is defined as a dog or a miniature horse that has been specifically trained to do work or perform tasks for an individual with a disability. A service animal can be any breed of dog but does not include companion animals.

Q: Am I required to allow service animals in my restaurant?

A: Yes, service animals must be allowed to accompany people with disabilities in all areas where the public is normally allowed to go.

Q: Am I allowed to verify that a dog is a service animal?

A: In situations where it is not obvious that the animal is a service animal, staff may ask only two specific questions:

(1) is the animal a service animal required because of a disability? and (2) what work or task has the animal been trained to perform? Staff are not allowed to request any documentation for the animal, require that the animal demonstrate its task, or inquire about the nature of the person's disability.

Q: Am I allowed to exclude service animals from my facility for any reason?

A: In general, a service animal may be removed only if the service animal is out of control or not housebroken.

If you have more questions about service animals, please visit http://www.ada.gov/service_animals_2010.htm or call 800-514-0301 to speak with an ADA specialist.

Hand Hygiene Among Food Workers

Why should we wash our hands?

Many foodborne illnesses are spread by contaminated hands. Effective handwashing is a simple yet crucial method to reducing the spread of infectious pathogens and in turn reducing the risk of foodborne and other illnesses.

When should we wash our hands?

Employees should wash their hands each time they change tasks or immediately after performing activities that could contaminate their hands. Employees should always wash their hands before preparing or eating food; after eating; after going to the bathroom; after handling uncooked foods, particularly raw meat; after blowing your nose; coughing sneezing or touching your hair or face; after handling garbage and after changing gloves, even if your hands appear clean.

Proper handwashing technique

It is important to use proper handwashing techniques—not washing your hands properly is as bad as not washing your hands at all!

To effectively wash your hands, **WET** your hands with clean water, thoroughly **LATHER** with soap, **SCRUB** for at least 20 seconds, **RINSE** under clean running water and **DRY** your hands with a clean towel or air dryer.

Use with other hand hygiene techniques

Hand sanitizers can be used in conjunction with handwashing but should not be used as a replacement. The Food and Drug Administration (FDA) Food Code requires single-use gloves or other effective barriers to be used when handling ready-to-eat foods.

What certification do you need?

Certified Food Safety Manager

Any facility with a designated risk greater than Risk I is required to have a Certified Food Safety Manager (CFSM). The CFSM must be a full time employee of the establishment, take an approved CFSM course and **register** with the Davis County Health Department (DCHD) by coming to our office and paying \$15.

Approved CFSM courses can be taken online. A list of approved courses can be found at http://health.utah.gov/epi/community/sanitation/foodSafety/food_safety_managerCert

Food Handler Certification

Every food service employee that is handling food is required to have a food handler permit. Food handler classes are offered at DCHD on Tuesdays (9 a.m.) and Thursdays (3 p.m.) on the first and third weeks of every month. A food handler class is taught in Spanish the first and third Fridays of the month at 9 a.m. The class is 75 minutes long and costs \$25. To find an approved online course visit www.daviscountyutah.gov/health